Grilled Steak Fajita Pizza

1 teaspoon oregano

1/2 teaspoon chipotle chili powder

1 can diced tomatoes

8 ounces skirt steak

1 poblano chili

1 sweet onion

1 pizza dough

8 ounces shredded Mexican cheese

Combine oregano, chili powder, 1/2 teaspoon salt and 1/4 teaspoon pepper.

Pulse tomatoes along with spice mixture in the food processor until smooth.

Slice poblano and onion into thin strips.

Place in grill basket and grill until browned.

Slice steak and add to grill basket along with peppers and onions.

Cook until heated through.

Place the dough on a preheated pizza stone on the Big Green Egg.  (or in a preheated oven)

Top with vegetable/steak mixture.

Sprinkle with cheese.

Close the lid on the grill and let cook until bottom of the crust is golden brown.

Remove from the pizza stone with a pizza peel.